

## FRIOS

cold starters

## CEBICHES

CLASICO sea bass . tiger's milk 160

NIKKEI salmon . tiger's milk . chili panca . wasabi cream 180

MIXTO VERDE seafood . basil . parmesan cheese sauce 180

TRIO CEBICHE clasico . nikkei . mixto verde 350

## TIRADITOS

AJI AMARILLO salmon . tiger's milk . yellow chili sauce 150

CONCHITA DE ABANICO scallop . sweet sesame . ginger sauce 180

GIROTONNO tuna . sweet sesame . ginger sauce 170

TRIO TIRADITO aji amarillo . conchita de abanico . girotonno 300

TIRADITO TENDERLOIN beef tenderloin . ponzu sesame sauce  
chimichurri 180

## ENSALADAS

CAUSA SALAD mashed potato  
yellow chili sauce . tuna tatakai 130

CORAL SALAD lotus root . hijiki seaweed . wakame  
red onion 90

BETERRAGA Y ZANAHORIA beetroot wonton . carrot . mesclun  
balsamic dressing 110

PULPO SALAD braised octopus . olive sauce . aji amarillo  
mesclun 180

### \*FOOD ALLERGY NOTICE

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## CALIENTES

hot starter

EDAMAME sea salt or spicy nikkei 60

CANGREJO soft shell crab . asparagus . pomelo 170

CHAWANMUSHI unagi . shitake . prawn . egg custard 110

CONCHA scallop . parmesan cheese . spicy butter 200

LANGOSTINOS AL AJO shrimp . garlic puree  
katsubushi crackers 180

CHOROS AL AJI mussel . sea truffle . aji amarillo sauce  
tiger's milk foam 170

YAKICUCHOS beef tenderloin miso . chicken teriyaki  
king prawn rocoto . octopus anticucho . baby corn 380

SANMA DASHI saury fish . daikon . umami broth 130

## SUSHI FRITO

TUNA TATAKI UNAGI fried squid ink sushi rice . tuna tatakai  
unagi . spicy teriyaki sauce 180

BEEF SUKIYAKI fried squid ink sushi rice . short rib  
sukiyaki sauce . garlic chips 190

## SOPAS

MIDORI soba noodle . quail egg . basil . coriander . ginger soup 90

SANCOCHADO short rib . cabbage . beef broth 130

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## SASHIMI NIKKEI

TRES chef's selected sashimi of the day 490

CINCO chef's selected sashimi of the day 820

HENSHIN PLATTER chef's selected sashimi of the day 1.150

## NIGIRI NIKKEI

HAMACHI ABURI squid ink black rice . yellow tail . anticucho sauce  
onion confit 150

TUNA ABURI squid ink black rice . tuna akami  
spicy cheese sauce . tobiko 120

LOBSTER ABURI squid ink black rice . lobster sauce  
black tobiko . coriander 180

SALMON PICANTE torched salmon belly . crunchy salmon  
skin red chilli aioli 120

CARNE AL FUEGO sous vide beef tenderloin . chimichurri  
fried garlic chips 120

## SASHIMI . NIGIRI

portion - 2 pieces

MAGURO tuna 95

HAMACHI yellow tail 130

ANKIMO monkfish liver 280

ISEEBI lobster 240

TAI snapper 120

SHAKE salmon 95

HIRAME flounder 150

AMAEBI sweet shrimp 110

HOTATE scallop 180

TAKO octopus 90

UNI sea urchin 240

IKURA salmon roe 160

UNAGI eel 110

TAMAGOYAKI japanese omelete 65

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## ROLLOS NIKKEI

HENSHIN unagi . fried shrimp . spicy lump crab . avocado  
ikura 270

ACEBICHADO fried shrimp . tuna . Avocado . tiger's milk cream 190

CHINO salmon . fried shrimp . lump crab meat . asparagus  
spicy sweet and sour sauce 180

LOMITO beef tenderloin . zucchini . red pepper . asparagus  
chimichurri 180

CAMA salmon . fried shrimp . guacamole 160

SPIDER soft shell crab . tobiko . lettuce . mango sauce 160

SPICY TUNA tuna . kyuri . tobiko . avocado sauce 180

SATA salmon tartar . avocado . cream cheese . teriyaki 160

CANGRE spicy lump crab . white fish . crunchy quinoa  
honey dew . aragula 180

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## FONDOS

main course

PULPO HENSHIN low temperature cooked octopus . black potato puree  
panca sauce 340

SALMON AL MISO salmon miso . kyuri . miso puree . salmon skin 320

KINKI FISH AL VAPOR steamed rockfish . shitake mushroom  
ginger . sesame . soy sauce 360

ARROZ CON PATO slow roasted duck leg . japanese pumpkin  
coriander rice 340

OJO DE BIFE australian rib eye . potato salad  
onsen egg . chimichurri 580

A LO MACHO short rib . banana textures . red onion pickles 480

## HENSHIN WAGYU

(wagyu 100% full blood mb 9+)  
sweet potato puree . baby carrot . wasabi chimichurri 840

## ACOMPAÑAR

sides

SPICY PRAWN RICE miso spicy fried rice . prawn  
seasonal vegetables 140

UDON CON CARNE short rib . garlic . seasonal vegetables  
kombu . onsen egg 140

QUINOA Y PATO pulled duck . quinoa . pear fruit 140

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## POSTRES

dessert

SAGO PIÑA COLADA sago pearls . pineapple compote  
coconut jelly . pineapple sorbet . pineapple chips 80

BANANA TARTALET caramelized banana compote . bitter  
chocolate ganache . salted caramel ice cream 80

EXOTIC FRUIT PAVLOVA fresh exotic fruit . merenge shell  
mango cream . soursop ice cream  
passion fruit couli . kiwi chips 80

NIKKEI CHEESE CAKE hokkaido cheese  
matcha sponge . chantilly 90

ORANGE MANDARIN white chocolate . orange jelly  
lime sponge 80

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## NIKKEI MENU

IDR 990,000++

1.- SASHIMI NIKKEI  
hirame . hamachi . snapper . salmon

2.- SANCOCHADO  
short rib . beef broth . vegetables

3.- CHAWANMUSHI  
unagi . shitake . prawn . egg custard

4.- FISH OR MEAT  
SALMON AL MISO salmon miso . kyuri . salmon skin  
OR  
LOMO PACHAMANQUERO  
tenderloin . panca sauce . green foam  
OR  
UPGRADE YOUR MAIN COURSE IDR 380

HENSHIN WAGYU  
(wagyu 100% full blood mb 9+)  
sweet potato puree . baby carrot . wasabi chimichurri

5.- DESSERT  
EXOTIC FRUIT PAVLOVA  
fresh exotic fruit . merenge shell . mango cream . soursop ice cream  
passion fruit couli . kiwi chips

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## NIKKEI MENU

1,800,000 ++

1.- TRIO CEBICHE  
CLASICO sea bass . tiger's milk  
MIXTO VERDE seafood . basil . parmesan cheese sauce  
TIRADITO TENDERLOIN beef tenderloin  
ponzu sesame sauce . chimichurri

2.- LANGOSTA ESCABECHE  
lobster . sweet potato puree . onion confit

3.- NIGIRIS ABURIS:  
CARNE AL FUEGO tenderloin . chimichurri  
TUNA squid ink black rice . tobiko

4.- MIDORI SOUP  
soba noodle . quail egg . basil . coriander . ginger soup

5.- KINKI FISH AL VAPOR  
steamed channel rockfish . ginger sesame soy sauce

6.- A LO MACHO  
short rib . banana textures . red onion pickles  
UPGRADE YOUR MAIN COURSE IDR 380

HENSHIN WAGYU  
(wagyu 100% full blood mb 9+)  
sweet potato puree . baby carrot . wasabi chimichurri

7.- DESSERT  
BANANA TARTALET  
caramelized banana compote . bitter chocolate ganache  
salted caramel ice cream

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## NIKKEI MENU

2,500,000++

1.- SASHIMI NIKKEI  
amaebi . hirame . hamachi . snapper . salmon . lobster . scallop

2.- CAMARON AL ROCOTO  
king prawn . rocoto sauce . fennel salad . sweet potato puree

3.- ABALON Y PALTA  
abalone . avocado and cucumber dashi sauce

4.- TIRADITO DE LOMO  
beef tenderloin . ponzu sauce . sesame oil . truffle oil

5.- HOTATE UMAMI CHAWANMUSHI  
scallop . dashi . steam egg custard . scallop katsubushi

6.- MINI CHIRASHI ABURI  
salmon belly . ankimo . caviar

7.- AL PORO  
sea bass . nori . leek sauce

8.- WAGYU  
(wagyu 100% full blood mb 9+)  
sweet potato puree . baby carrot . wasabi chimichurri

9.- DESSERT  
NIKKEI CHEESECAKE BRULEE  
hokkaido cheese . matcha sponge . tamarillo ice cream

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